

Translation of paragraphs [0008], [0012], and [0014] of JP H08-332063A

[0008] As a material for preparing cacao extract liquid, cacao nibs, cacao mass and cocoa powder can be exemplified. Cacao nibs are suitable for efficiently preparing cacao extract liquid having a chocolate flavor. Cacao mass is produced from cacao nibs by mechanically grinding them, and thus, fat/oil present in cacao bean cells separates out of the cells. When extracting cacao mass with an aqueous media, it is very difficult to mix them. Further, the fat/oil tends to become mixed in the extract liquid. Removal of the fat/oil requires a lot of work. Further, cocoa powder has a large amount of water-insoluble fine particles, due to its method of production. Thus, if cocoa powder is extracted with an aqueous media, fine particles will come to be mixed in the extract liquid. Removal of the particles is highly difficult. Additionally, a thus obtained extract liquid will lack chocolate flavor, which is probably due to loss of oil-soluble taste components during pressing out cacao butter. On the other hand, cells of cacao beans in cacao nibs are not destroyed as much as those in cacao mass, and only a small amount of oil components come to be mixed in extract liquid. Further, unlike the case where cocoa powder is used, there is no risk of contamination of the extract liquid with the water-insoluble fine particles, and there is less risk of losing oil-soluble taste components. Therefore, cacao extract liquid prepared from cacao nibs is preferable in terms of chocolate flavor compared to cacao extract liquid prepared from cacao mass or cocoa powder.

[0012] After deactivating the enzyme, the mixture of cacao nibs and extract liquid is passed through a sieve to remove cacao nibs. Then, the entire extract liquid is cooled to about 10°C to solidify oil components, and unsolved materials are removed using a centrifuge, to obtain extract liquid consisting of water-soluble materials, i.e. cacao extract liquid.

[0014]

[Effect] The thus obtained chocolate drink is a drink having a highly desirable taste that is rich- and full-flavored, and similar to chocolate, which is a result of preparation of the drink using cacao extract liquid from cacao nibs containing a lot of cocoa butter components. Further, since an alkaline agent is used in an amount twice or more than that used in normal alkaline treatment, an extraction rate of cacao extract liquid will increase, and it will be possible to obtain a chocolate drink that is deep in color, and a color of which is close to that of chocolate.